



Fall Harvest

Menu

2018

Fall Menu 2018

5 guest Minimum for each selection

(VG - Vegan, V- Vegetarian, GF - Gluten-free)

Fall Breakfast Burrito (V)

Whole Wheat Tortilla with Monterey Jack Cheese, Cage Free Eggs, Capay Butternut Squash, Organic Spinach and Torpedo Onions (V)

Served with Fall Fruit Salad (VG)

\$6.95 per guest

Pumpkin Bread Pudding Cups (V)

Cubed Brioche Bread with Pumpkin and Cage Free Egg (V) Topped with a Spicy Maple Syrup Served with Applewood Smoked Bacon or Fall Fresh Fruit Kabob

\$7.95 per guest

Savory Sausage and Cheddar Bread Pudding Muffin

Cubed San Francisco's Panorama Bread, Savory Breakfast Sausage, Clover Sharp Cheddar Cheese tossed in Cage Free Eggs and Baked Served with Fall Fruit Salad

\$7.95 per guest

Date, Parsley and Sumac Quiche with Crushed Almonds (V)

Dried Dates, Cage Free Eggs, Chopped Onion, Swiss Cheese, with Sumac and Parsley Baked in a Savory Crust
Served with Mixed Organic Driscoll Farms Berries

\$7.95 per guest



Fall Salad or Wrap

Salads come with a local artisan dinner roll and wraps come with house cut chips.

Each comes with dessert of the day.

5 Person minimum per selection

(VG - Vegan, V- Vegetarian, GF - Gluten-free)

Garden Chickpea Salad (GF) or Wrap (V)

Cinnamon Roasted Sweet Potato Hummus, Crispy Chickpeas, Toybox Carrots, Feta Cheese, Toasted Pumpkin Seeds and Organic Mixed Arugula
Zesty Garlic Dill Sauce.

Wrapped in a Sundried Tomato Tortilla or as a Salad (GF)

\$8.95 per guest

Harvest Cobb Salad (GF) or Wrap

Organic Romaine Lettuce, Hard Cage Free Egg, Applewood Smoked Bacon, Organic Apples, Local Pecans, Dried Cranberries, Crumbled Laura Chenel Goat Cheese with a Poppy Seed Dressing.

Wrapped in a Spinach Tortilla or as a Salad (GF)

\$9.50 per guest

Grilled Chicken and Bosc Pear Salad (GF) or Wrap

Grilled Free-Range Chicken, Applewood Smoked Bacon, Oven Roasted Squash, Bosc Pear, Lucinato Kale, and Blue or Gorgonzola Cheese tossed in an Apple Cider Vinaigrette.

Wrapped with Whole Wheat Tortilla or as a Salad (GF)

\$9.95 per guest

BBQ Bassian Farms Steak and Heirloom Tomato Salad (GF)

Grilled BBQ Bassian Farms Steak with Sacramento Heirloom Tomatoes, Visalia Oranges, Torpedo Onion, Sonoma Fennel and Candied Pecans with a House-made Cider Vinaigrette.

\$10.95 per guest



Fall Slider Bar

Sandwiches come with one (1) side salad and dessert of the day

5-person minimum per selection

*Please choose 3 types of sandwiches.

Mini BLT Sandwich

Applewood Smoked Bacon, Green Leaf Lettuce and Sliced Yellow and Red Heirloom Tomato with a Lemon Aioli on Focaccia Bread

Mini Fall Chicken Salad on Croissant

Grilled Herbed Free Range Chicken Salad with Toasted Pecans, Lucinato Kale and Delta Cranberries on a Fresh Mini Croissant

House Roasted Turkey and Spicy Hummus Club

House Roasted Turkey, Applewood Bacon, Arugula, and Tomato with a House-made Spicy Hummus on a Multi Grain Roll

House Roasted Turkey and Cranberry Chutney

House Roasted Turkey, Brie, House Made Cranberry Chutney, Spinach and Pickled Onions with a House-made Spicy Aioli on Ciabatta Bread

Mini Portobello Sandwich (V)

Sliced Roasted Fitz Portobello Mushroom, Fresh Thyme, and Laura Chenel Goat Cheese with a House-made Pesto Spread on a Sourdough Roll

\$12.95 per guest

Choose one (1) composed Salads

(VG - Vegan, V- Vegetarian, GF - Gluten-free)

- Fresh Fall Fruit Salad (VG), (GF)
- Artichoke and Tomato Panzanella with Black Olives and Fresh Basil (V)
- Orzo Pasta Salad with Arugula, Ricotta, Dried Cranberries, Fresh Basil, Toasted Pumpkin Seeds with an Apple Cider Vinaigrette (V)
 - Gold Country Fall Slaw
- Grilled Zucchini Salad with Lemon Herb Vinaigrette, Romano Cheese and Toasted Pumpkin Seeds (V)

\$3.75 per guest for additional salads



Fall Hot Entrees

All entrees come with a Fall Garden Salad, Artisan
Dinner Roll and our Dessert of the day
Minimum of 6 guest per entrée

Char Grilled Pork Chop & Apple Chutney

Sonoma Style Marinated Niman Ranch Pork Chop
In a Sebastopol Gravenstein Apple Chutney, Sautéed Lucinato Kale and
a Warm Potato Salad with Anchor Steam Ale Dressing
\$15.95 per guest

Honey-Mustard Chicken and Organic Apples

Oven Baked Free Range Airline Chicken with Sautéed Torpedo
Onion and Organic Apples Served with Dijon Roasted Cauliflowers
and Marin Sun Broccoli and Roasted Trio of Organic Fingerling
Potatoes
\$16.95 per guest

Grilled Hangar Steak

Black Pepper Marinated Grilled Grass Fed Hangar Steak
Cabernet Shallot Glaze, Smoked Cheddar Potato Gratin served with
Heirloom Baby Vegetable Medley
\$17.95 per guest

Stuffed Acorn Squash

Toasted Hazelnuts, Red Quinoa and Sautéed Kale
seasoned perfectly and stuffed into an Acorn Squash
and Roasted off in Oven
\$15.95 per guest



Fall Desserts

Pumpkin Cheesecake

Half Moon Bay Festival Style Pumpkin Cheesecake
House-made Whipped Cream
\$4.95 per guest

Mini Pumpkin Pies, Apple Pie and Berry Pies

with Fresh Whipped Cream
and Caramel Sauce
\$3.95 per guest / 2 pieces per person

Fall Cookies

Leaves and Pumpkin or Autumn Themed Shaped Cookies
\$3.00 per guest

Hot Mulled Apple Cider,

garnished with cinnamon sticks, apples and other
fall spices
\$3.00 per guest

Hot Chocolate Bar

House-made Hot Chocolate with Whipped Cream, Shaved
Chocolate, Toffee Crunch, Marshmallows, Chocolate and
Caramel Syrup
\$6.95 per guest

